

Starters

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| <i>Home-Made Soup of the Day (Vegan)</i> | 9 | 6.75 |
| <i>O'Dowds Seafood Chowder</i> | 2,4,7,14 | 10.00 |
| <i>Garlic & Herb Bread</i> | 1a,7 | 3.95 |
| <i>Garlic & Herb Bread with Cheese</i> | 1a,7 | 4.95 |
| <i>Goat cheese tartlet, tomato chutney & salad</i> | 1a,7,12 | 12.95 |
| <i>Connemara Oak Smoked Salmon with Salad</i> | 4,10,12 | 14.50 |
| <i>½ Dozen Killary Bay Oysters</i> | 14 | 15.00 |
| <i>Grilled Killary Oysters (6) with Garlic Butter & Breadcrumbs</i> | 1a,7,14 | 16.50 |

Light Mains

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| <i>Steamed Killary Mussels in a Coconut, Lime & Sweet Chilli Broth</i> | 12,14 | 14.50 |
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Main Courses

Fish

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| <i>Pan Fried Fillets of Fish & Chips</i> 4 | 18.95 |
| <i>Strips of Connemara Smoked Salmon in a Cheese Sauce on a bed of Tagliatelle Pasta</i> 1a,1b,4,7 | 18.95 |
| <i>Sweet & Spicy Baked Salmon</i> 4,7,12 <i>(Served with Mashed Potato & Salad)</i> | 19.50 |

Chicken & Meat Dishes

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| <i>Chicken Curry</i> 7,5,10 <i>(Medium Spiced, Served with Boiled Rice)</i> | 16.95 |
| <i>O'Dowds Lamb Stew</i> <i>(Slow Cooked Irish Lamb with Carrots, Onions & Herbs, served with boiled Potatoes)</i> | 24.95 |
| <i>100z Grilled Sirloin Steak</i> <i>Peppercorn Sauce</i> 1a,7 <i>or Garlic Butter</i> 7 <i>and Chips or Mashed Potato)</i> | 32.50 |
| <i>Shepherds Pie</i> 1a,7 <i>(Prime Irish Beef Mince with Carrots & Onions Topped with Mashed Potato, Salad or Chips)</i> <i>(List of Allergens located on last page of Menu)</i> | 16.95 |

*We cannot Split Bills for Groups of more than 4
persons*

Vegetarian Dishes

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| <i>Home-made Black Eyed Bean Burger with a Spicy Tomato Sauce</i> | 15.50 |
| <i>Baked Aubergine, sweet potato & goat's cheese topping</i> 7,9,12 | 17.50 |

Side Orders

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| <i>Chips</i> 1a | 4.25 | <i>Vegetables</i> | 3.75 |
| <i>Side Salad</i> 10,12 | 3.50 | | |

Closed Sandwiches

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| <i>Plain Sandwich (One Filling)</i> 1a,7 | 4.50 |
| <i>Mixed Salad Sandwich (e.g Ham Salad etc)</i> 1a,7 | 5.50 |
| <i>Toasted Mixed Sandwich (e.g Ham & Cheese)</i> 1a,7 | 5.50 |
| <i>Choose from our Selection of fillings: Ham, Cheese, Chicken, Egg or Salad</i> | |
| <i>Toasted Special</i> 1a,7 | 6.50 |
| <i>(Toasted Sandwich with Ham, Chicken, Cheese, Tomato & Onion)</i> | |

Sandwiches not available after 6 pm

Desserts

Raspberry & Apple Crumble 1a,7

Vanilla or Mint Ice-Cream
(With Chocolate or Fudge Sauce) 3,7

Crème Brûlée 3,7

Berries & Almond Tart 1a,3,8b

Homemade Chocolate Brownie 3

All Desserts 7.50

Teas & Coffees

Tea 3.00

Peppermint, Green, Wild Berry, Earl

Grey or Camomile Tea 3.75

Americano or Decaf Coffee 3.00

Espresso 3.00

Cappuccino/Latte 7 3.75

Irish Coffee 7 7.95

Baileys, French, Calypso or other Liqueur

Coffees 7 8.95

Selection of Wines by the Glass

(White)

El Caminador Sauvignon Blanc (Chile)

(Classic Zesty Citrus Aromas with light juicy fruits & a long dry finish Alc. 12.5%)

7.60

Domaine Grauzan Chardonnay (France)

(Lovely unoaked Chardonnay from the south

of France Alc.13%)

8.60

San Giorgio Pinot Grigio (Italy)

8.00

(Dry with Ripe Fruit Flavour with Crisp Acidity Alc 12%)

(Red)

Croix des Vents, Merlot (France)

(A very soft & fruity red with punchy Summer

Fruits Alc. 12.5%)

8.00

Don Aparo, Mendoza, Malbec (Argentina)

(A medium weight malbec with juicy blackberry flavours. Alc.13.5%)

8.00

All wines contain Sulphides (Selection of Wines by the Bottle or Carafe are listed on our Full Wine List)

Irish Craft Beers

A Selection of Craft beers from Micro Breweries from
around Ireland, Galway & Connemara.
**(All of the Beverages listed below contain Barley & Wheat,
except for the Stag Saor & the Cider)**

Rockshore Lager (Draught) ½ Pint 4.00 Pint 6.20

Light and refreshing, malty with a background hoppy character.

Abv: 4%

Galway Hooker Session IPA(Draught) ½ Pint 4.00 Pint 6.50

A well balanced IPA defined by a floral aroma, stone fruit and citrus
flavours, and a smooth mouthfeel. Abv: 5%

Stag IPA (Gluten Free) (500 ml bottle) 6.70

An American style IPA with floral, citrus and passion fruit flavours
and aroma, with balanced bitterness. Abv: 5%

Stag Saor (Gluten Free) (500ml Bottle) 6.70

Ireland's first Gluten Free Beer by the 9 White Deer

Brewery from Co. Cork. A Kolsch style beer with a gentle Hop

& Malt character. Best with light meat & fish dishes. Abv: 4.2%

Cider

Galway Cider 500 ml Bottle 6.75

A crisp refreshing slightly dry cider using 100% Irish Red Apples.

Abv: 5%

List of ALLERGENS

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|-----------------------|-----------------------|--|
| 1a wheat | 1b durum wheat | 8a walnuts |
| 1c barley | 1d malt | 8b almonds |
| 1e granary | | |
| 2. Crustaceans | | 9. Celery |
| 3. Eggs | | 10. Mustard |
| 4. Fish | | 11. Sesame Seeds |
| 5. Peanuts | | 12. Sulphur Dioxide & Sulphites |
| 6. Soybeans | | 13. Lupin |
| 7. Milk | | 14. Molluscs |